



# WHITE TOMATO MOUSSE

## QimiQ BENEFITS

- 1 kg QimiQ Whip can replace up to 3 litres of fresh cream
- Quick and easy preparation
- Acid stable and does not curdle



25



easy

## INGREDIENTS FOR 10 PORTIONS

**375 g** QimiQ Whip Pastry Cream, chilled

**125 g** Quark 20 % fat

## 150 ML CLEAR TOMATO WATER

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Salt

Pepper

## METHOD

1. Lightly whip the cold QimiQ Whip until completely smooth, ensuring that the complete mixture is incorporated (especially from bottom and sides of bowl).
2. Add the quark and whisk smooth. Add the tomato water, season to taste and continue to whisk until the required volume has been achieved.
3. Chill for at least 4 hours (preferably over night).